

**BUTTE COUNTY PUBLIC HEALTH DEPARTMENT  
DIVISION OF ENVIRONMENTAL HEALTH  
FOOD PROGRAM OFFICIAL INSPECTION REPORT**

<b>DBA/NAME</b> Big Al's Drive In		<b>DATE</b> 5-1-08	
<b>ADDRESS</b> 1844 Esplanade, Chico		<b>RECHECK DATE</b> 1 day	
<b>OWNER/OPERATOR</b> Bill Bell		<b>SITE #</b> 2005	
<b>MAILING ADDRESS</b>		<b>CORRECT MAJOR VIOLATIONS BY:</b> 24 hours	
<b>INVENTORY TYPE</b> 16F-24	<b>SERVICE</b> 01	<b>CORRECT MINOR VIOLATIONS BY:</b>	

See reverse side for the code sections and general requirements that correspond to each violation listed below

In = In Compliance    N/O = Not Observed    N/A = Not Applicable    OUT = Out of Compliance    COS = Corrected On-Site    MAJ = Major Violation

IN	N/O	N/A	DEMONSTRATION OF KNOWLEDGE	COS	MAJ	OUT	IN	N/O	N/A	PROTECTION FROM CONTAMINATION	COS	MAJ	OUT		
X			1. Demonstration of knowledge; food safety certification				X			12. Proper procedures followed for returned and reservice of food					
			Food Safety Certificate Exp Date 2011				X			13. Food in good condition, safe and unadulterated					
<b>EMPLOYEE HEALTH &amp; HYGIENIC PRACTICES</b>										14. Food contact surfaces: clean and sanitized			X		
X			2. Communicable disease; reporting, restrictions & exclusions				<b>FOOD FROM APPROVED SOURCES</b>								
X			3. No discharge from eyes, nose, and mouth				X			15. Food obtained from approved source					
X			4. Proper eating, tasting, drinking or tobacco use					X		16. Shell stock with completed tags, in good condition, properly stored/displayed					
			5. Hands clean and properly washed; gloves used properly		X	X		X		17. Compliance with Gulf Oyster Regulations					
			6. Adequate handwashing facilities supplied & accessible			X	<b>SPECIAL PROCEDURES</b>								
<b>TIME AND TEMPERATURE RELATIONSHIPS</b>									X	18. Compliance with variance, specialized process, reduced oxygen packaging, & HACCP Plan					
X			7. Proper hot and cold holding temperatures					X		19. Consumer advisory provided for raw or undercooked foods					
		X	8. Time as a public health control: Proper procedures & records					X		20. Licensed health care facilities/ public & private schools; prohibited foods not offered					
	X		9. Proper cooling methods				<b>WATER</b>								
			10. Proper cooking time & temperatures		X	X	X			21. Hot and cold water available					
	X		11. Proper reheating procedures for hot holding				<b>LIQUID WASTE DISPOSAL</b>								
							X			22. Sewage and wastewater properly disposed					
							<b>VERMIN</b>								
							X			23. No rodents, insects, birds, or animals					
						OUT							OUT		
<b>SUPERVISION /PERSONAL CLEANLINESS</b>							<b>PHYSICAL FACILITIES</b>								
24. Person in charge present and performs duties							38. Adequate ventilation and lighting; designated areas, use							X	
25. Personal cleanliness and hair restraints							39. Thermometers provided and accurate								
<b>GENERAL FOOD SAFETY REQUIREMENTS</b>							40. Wiping cloths: properly used and stored								
26. Approved thawing methods used, frozen food maintained frozen.							<b>PERMANENT FOOD FACILITIES</b>								
27. Food separated and protected							X	41. Plumbing: Plumbing in good repair, proper backflow devices							
28. Fruits and vegetables washed as required.								42. Garbage and refuse properly disposed; facilities maintained							
29. Toxic substances properly identified, stored, used							X	43. Toilet facilities: properly constructed, supplied, cleaned							
<b>FOOD STORAGE/ DISPLAY/ SERVICE</b>							44. Premises; personal/cleaning items; vermin-proofing								
30. Food properly stored; food storage containers identified							X	45. Floor, walls and ceilings: properly built, maintained in good repair, and clean							X
31. Consumer self-service facilities properly constructed and maintained								46. No unapproved private homes/ living or sleeping quarters							
32. Food properly labeled & honestly presented								<b>SIGNS, MISC. REQUIREMENTS &amp; ENFORCEMENT</b>							
<b>EQUIPMENT/ UTENSILS/ LINENS</b>							47. Signs posted; last inspection report available								
33. Nonfood contact surfaces clean and in good repair.							X	48. Plan review required for new or remodel construction							
34. Warewashing facilities: Adequate, maintained, properly used, test strips available							X	49. Permits Available							
35. Equipment/ Utensils Approved; installed properly, clean; good repair, capacity							X	50. Impoundment of unsanitary equipment or food							
36. Equipment, utensils and linens: Properly stored and used								51. Permit Suspension							
37. Vending machines								52. Other							

**OBSERVATIONS AND CORRECTIVE ACTIONS:**

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Reinspection fees will be charged for all subsequent reinspections unless an acceptable corrective time schedule has been submitted and approved by this Department. If, for any reasons beyond your control, you cannot correct the indicted violations by the next scheduled time, call this office prior to the inspection day.

202 Mira Loma Drive  
Oroville, CA 95965  
(530) 538-7281 or (530) 891-2727  
FAX (530) 538-5339  
[www.buttecounty.net/publichealth/](http://www.buttecounty.net/publichealth/)

**R.E.H.S.**

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**OBSERVATIONS AND CORRECTIVE ACTIONS**

- 5, 6-** Observed cook handle frozen raw hamburger patties, ready-to-eat foods (i.e. bun, produce) and utensils without washing hands between tasks. No handwashing among food handler(s). No paper towels in dispenser at cookline sink. Provide means (i.e. tongs) to handle raw hamburger patties.
- 6-** Replace missing covers for paper towel dispensers in women's restroom and at utensil sink.
- 10-** Observed food handler place 4 hamburgers up for service to customer(s) without checking for (hamburgers') proper final internal cooking temperatures. Final internal temperature 150°F when checked using inspector's thermocouple. Hamburgers voluntarily discarded during inspection, see VC&D form dated same. Use available probe thermometer to check final internal cooking temperatures of potentially hazardous foods. Note: Reported that digital timers will be provided at cookline to comply with time/temperature cooking requirements.
- 14-** Observed some dried food residues on vegetable slicer, and sheetpan under slicer, stored on wooden storage shelf.  
 –Observed souring-type pads stored on potato slicer mounted to wall above utensil sink.
- 27-** Observed bottle of coffee creamer stored in contact with ice in ice machine. –Observed (bulk) milk-dispensing tube to not be cut at an angle.
- 29-** Observed open container of Comet stored on prep table adjacent to fryers at cookline.
- 30-** Observed unlabeled, opened #10 can (of chocolate syrup) stored on wooden storage shelf. Once opened, store foods in approved, easily cleanable food containers and discard of cans.
- 33-** Observed (removable) countertop adjacent to fryers to be chipped/damaged. Observed countertop under 'lemon ice machine' to be damaged. –Clean top of ice machine and countertops under beverage equipment to remove dried food debris/residues. –Refinish wooden storage shelves to facilitate cleaning.
- 34-** Reported that soiled utensils are 'washed' in cookline sink. Ensure all soiled utensils are properly washed/rinsed/sanitized at utensil sink.
- 35-** Clean inside microwave to remove dried food residues. –Clean door seal of ice cream (syrup) refrigerator to remove mold and food residues. Continue cleaning/maintenance of cookline equipment to remove food debris and greasy residues.
- 36-** Observed brooms and dustpan stored hanging adjacent to 'clean' utensils/equipment on wooden storage shelf. Relocate broom storage.
- 38-** Provide shatterproof light bulbs/covers for overhead lighting above menu/service counter in kitchen and in auxiliary storage.
- 45-** Clean floor at cookline, especially under fryers, to remove accumulated greasy food debris/residues. –Observed missing wall tiles behind utensil sink and peeling paint on wall above sink.